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## APPENDIX I

### ALACEN<sup>TM</sup> 895

#### Whey Protein Isolate

P613.04.0898

ALACEN 895 is a soluble, 93% milk protein product with low fat, lactose and cholesterol giving nutritional benefits as well as providing enhanced functional and flavour properties.

Functionally, ALACEN 895 is a specialised protein providing acid/heat stability, solution clarity and aeration stability.

#### PRODUCT CHARACTERISTICS

- Excellent whipping capability
- Clean flavour
- Low lactose
- Low fat and low cholesterol content
- Acid/heat stability
- Soluble over a wide pH range
- Excellent nutritional properties

#### SUGGESTED USES

ALACEN 895 is particularly useful for applications which are flavour sensitive and require a nutritional protein product.

- High protein beverages
- Low fat and low lactose foods
- Meringue and whipped toppings
- Protein fortified nutritional foods

#### TYPICAL COMPOSITION

Energy	1616 kJ/100g
Protein (N x 6.38)	as
is	93.1%
dry basis	96.6%
Fat	0.6%
Moisture	3.6%
Ash	1.6%
Lactose (by difference)	1.1%

#### TYPICAL CHEMICAL ANALYSES

pH (5% at 20°C)	6.8
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#### PHYSICAL PROPERTIES

Colour	Cream
Flavour	Clean
Sediment (50 g)	Disc A

#### TYPICAL MICROBIOLOGICAL

Aerobic Plate Count (cfu/g)	< 30,000
Coliforms (1g)	Negative
Yeasts and moulds (cfu/g)	< 10
Coagulase Positive Staphylococci (1g)	Negative
Salmonella (750g)	Negative

#### TYPICAL MINERAL COMPOSITION

Sodium	484 mg/100g
Potassium	80.1 mg/100g
Chloride	21 mg/100g
Calcium	106 mg/100g
Phosphorous	52.5 mg/100g

## PACKAGING

The standard pack is a multi-wall bag which incorporates a moisture barrier and contains the products within an inner polythene liner. No staples or metallic fasteners are used.

Net weight	25.0kg
Gross weight	25.5kg

## STORAGE AND HANDLING

ALACEN 895 should be kept in a cool, dry ventilated place. Temperatures below 25°C, relative humidities below 65% and an odour free environment will extend storage life. Packages should not be in contact with walls or floors. Stock should be used in rotation, preferably within six months of delivery.

## QUALITY ASSURANCE

Strict quality control procedures are enforced during manufacture. The manufacturing environment is also subject to regular monitoring and control.

Final product is sampled and tested for chemical, sensory and microbial parameters using internationally recognised procedures.

During storage and shipment, precautions are taken to ensure that product quality is maintained. Each package is identified, enabling traceback

# ALACEN 894

## Whey Protein Isolate

P422.01.2000

ALACEN 894 is a soluble, >90%db whey protein isolate (WPI) product, manufactured by ultrafiltration (UF) and cross flow microfiltration (MF). Microfiltration naturally isolates undenatured protein providing a MF WPI product which is low in fat and high in protein.

ALACEN 894 has excellent nutritive value with True Protein Digestibility of 99.7%, PD-CAAS=1%, and PER=3.0. These qualities make ALACEN 894 particularly useful for protein fortified nutritional foods that require an excellent nutritional profile and/or solubility.

### PRODUCT CHARACTERISTICS

- Excellent Nutritive Value
- Clean Flavour
- Soluble Over A Wide pH Range
- Low Fat & Low Cholesterol
- Low Lactose

### SUGGESTED USES

- Protein Fortified Nutritional Foods
- Meringue & Whipped Toppings
- Low Fat & Lactose Foods

### TYPICAL COMPOSITION ANALYSIS

Protein (N x 6.38) as is	89.9%
Protein (N x 6.38) dry basis	94.1%
Moisture	4.5%
Fat	0.2%
Ash	3.2%
Lactose	0.6%

### TYPICAL CHEMICAL ANALYSIS

pH	6.9
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### TYPICAL PHYSICAL PROPERTIES

Colour	Cream
Flavour	Clean
Scorched Particles (50g)	Disc A

### TYPICAL MICROBIOLOGICAL ANALYSIS

Aerobic Plate Count (cfu/g)	<10,000
Coliforms (/g)	Not Detected
E.coli (/g)	Not Detected
Yeast & Moulds (cfu/g)	<10
Coagulase Positive Staphylococci (/g)	Not Detected
Salmonella (/750g)	Absent
Listeria (/50g)	Absent

### TYPICAL MINERAL ANALYSIS

Sodium	280 mg/100g
Potassium	901 mg/100g
Chloride	11 mg/100g
Calcium	310 mg/100g
Phosphorus	199 mg/100g

### PACKAGING

The standard pack is a multi-wall paper bag which contains the products within an inner polythene bag. No staples or metallic fasteners are used.

Net weight	20.0kg
Gross weight	20.4kg

### STORAGE AND HANDLING

ALACEN 894 should be kept in a cool, dry ventilated place. Temperatures below 25°C, relative humidities below 65% and an odour

free environment will extend storage life.

Packages should not be in contact with walls or floors. Stock should be used in rotation, preferably within 24 months of manufacture.

#### QUALITY ASSURANCE

Strict quality control procedures are enforced during manufacture. The manufacturing environment is also subject to regular monitoring and control.

Final product is sampled and tested for chemical, sensory and microbial parameters using internationally recognised procedures.

During storage and shipment, precautions are taken to ensure that product quality is maintained. Each package is identified, enabling traceback.

# ALATAL 819

## Whey Protein Hydrolysate

WPH 926 is a high quality hydrolysate produced by a controlled enzyme treatment of whey protein which provides amino acids, peptides, and polypeptides. The whey protein base material is highly nutritious. Since the enzyme treatment is a mild and carefully monitored process, the essential amino acids remain intact and the high nutritional quality of the original protein is retained. WPH 926 is designed to provide a  $10^{-4}$ -fold reduction in antigenicity while still retaining clean flavor.

### TYPICAL COMPOSITIONAL ANALYSIS

Protein (N x 6.38), dry basis %	84.5
as is %	80.9
Ash %	4.7
Moisture %	4.3
Fat %	4.0
Lactose %	3.2
Antibiotics (IU/g)	<0.01

### TYPICAL MINERAL ANALYSIS

Sodium %	0.6
Calcium %	0.6
Potassium %	1.0
Phosphorus %	0.3
Magnesium %	0.02
Chloride %	0.3

### SUGGESTED USES

- Enteral products for malabsorption
- Lactose-free nutritional products

### PRODUCT CHARACTERISTICS

- Excellent nutritional quality
- Reduced allergenicity
- Very good solubility
- Good heat stability
- Low flavor profile

### TYPICAL MOLECULAR ANALYSIS

Amino nitrogen %	1.7
Total nitrogen %	13.4
AN/TN %	23
Degree of hydrolysis %	10

### RECOMMENDED LABELING

Whey Protein Hydrolysate

### TYPICAL MICROBIOLOGICAL ANALYSIS

Standard plate count (cfu/g)	<1,000
Coliforms (cfu/g)	<10
E. coli (lg)	Negative
Yeast & Mold (cfu/g)	<50
Staph. Coag. Pos. (lg)	Negative
Salmonella (750g)	Negative

### TYPICAL PHYSICAL PROPERTIES

Color	Cream
Sensory	Clean, slightly bitter
Bulk density (packed, g/mL)	0.50
pH (5% at 20°C)	7.2
Solubility %	100

### PACKAGING

Heat sealed, multiwall kraft paper bags. Polyethylene bag liner individually closed. No staples or metallic fasteners.

Net wt.	50.0 lbs. (22.7 kg)
Gross wt.	50.8 lbs. (23.1 kg)

### ENZYMES

All protease enzymes used in WPH 926 manufacture are food grade and acknowledged by the U.S. Food and Drug Administration to be Generally Recognized As Safe (GRAS).

**STORAGE**

Whey Protein Hydrolysates are best used within one (1) year of receipt by customer when stored under proper conditions. Since hydrolysates are hygroscopic and can absorb odors, it is recommended that product be stored at temperatures below 25°C, relative humidity below 65%, and in an odor-free environment.